

Your Ceremony

Let us bring your special day to life at the Norfolk Waterside Marriott. Our experts will go above and beyond to make your vision, your tastes, and your dreams come true for an unforgettable happily ever after that exceeds every expectation.

WATERSIDE TERRACE

Situated on the 6th Floor overlooking the Elizabeth River, the Waterside Terrace offers picture perfect views and seating for up to 180 guests. This space includes a weather back-up location, house chairs, fruit-infused water station, and tables as needed.

INDOOR

Cocktail hour is just steps away from your ballroom ceremony, you never have to worry about the weather. Perfect for ceremonies ranging from 50 to 500 guests. Package includes house chairs, fruit-infused water station, and tables as needed.



CEREMONY UPGRADES

CHAMPAGNE COCKTAIL

PRIVATE EVENT SIGNAGE

BOXWOOD WALLS

GAZEBO DRAPERY + FLORALS

AISLE RUNNER

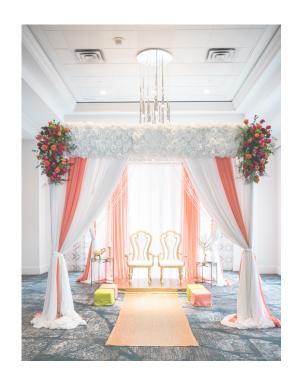
GREENERY

AISLE CHAIR TIES

LANTERNS

FOLDING CHIAVARI CHAIRS

FOLDING WHITE CHAIRS





Your Celebration

ALL WEDDING PACKAGES INCLUDE:

- ONE HOUR CEREMONY
- ONE HOUR COCKTAIL HOUR
- Four Hour Reception
- DINNER + COCKTAIL TABLES
- House Chairs
- White Floor-length linen
- WHITE NAPKINS
- SILVERWARE AND GLASSWARE
- RISERS/STAGING
- Dance floor
- VOTIVE CANDLES
- CHAMPAGNE TOAST
- CAKE CUTTING SERVICE
- EVENT BARTENDERS AND SERVERS
- PRE-WEDDING MENU TASTING FOR 4
- DISCOUNTED ROOM RATES



RENTAL FEES
Friday | \$1,500
Saturday | \$2,000
Sun-Thu | \$1,000



RECEPTION UPGRADES

SPECIALTY LINEN

CHARGERS

SPECIALTY CHAIRS

UPLIGHTING

CENTERPIECES + FLORALS

Рнотовоотн

FAVORS

DANCE FLOOR WRAPPING

BACKDROPS + ARBORS

CARD BOX

\$66 PER PERSON

includes regular and decaf coffees, assorted hot teas, unsweetened iced tea, warm rolls and butter

Passed Hors D'oeuvres | Choice of Three

Tandoori Chicken Brochette

Mushroom Cap, Roasted Vegetable, Aged Parmesan
Thai Shrimp Canapes, Sweet Chili Glaze
Vegetable Lumpia, Plum Sauce
Baked Brie, Raspberry Phyllo Rolls
Shaved Tenderloin of Beef, Red Onion Jam, Baguette
Signature Crab Cake, House Made Remoulade
Caprese Crostini, Basil Chiffonade

SALAD | CHOICE OF ONE

Field Green Salad; sliced strawberries, diced cucumbers, candied pecans, feta champagne & raspberry vinaigrette

Traditional Caesar Salad; romaine, shaved parmesan, garlic croutons classic Caesar dressing & balsamic vinaigrette

Tossed Garden Greens; grape tomatoes, cucumbers, carrot ribbons buttermilk ranch & red wine vinaigrette

BUFFET ENTREE | CHOICE OF TWO

Bistro Steak, Truffle Infused Demi-Glace
Horseradish Crusted Atlantic Salmon, Dijon Beurre Blanc
Pan Seared Chicken Breast, Champagne Butter
Roasted Chicken Breast, stuffed with Virginia Ham, Sage, Fontina

Sides | Choice of Two

Mashed Red Skin Potatoes
Oven Roasted Fingerling Potatoes
Garden Vegetable Medley
Baby French Green Beans, Sweet Bell Peppers

PLATED

Entree | Choice of up to Three

Petite Filet Mignon, White Truffle Demi-Glace
Horseradish Crusted Atlantic Salmon, Dijon Beurre Blanc
Herb Crusted Chicken Breast, Champagne Butter
Stuffed Portobella, Quinoa Blend, Polenta Crescent

SIDES | CHOICE OF TWO

Mashed Red Skin Potatoes
Oven Roasted Fingerling Potatoes
Saffron Rice
Roasted Asparagus, Malibu Carrots
Broccolini
Baby French Green Beans, Sweet Bell Peppers

\$77 PER PERSON

includes regular and decaf coffees, assorted hot teas, unsweetened iced tea, warm rolls and butter

PASSED HORS D'OEUVRES | CHOICE OF THREE

Bacon Wrapped Scallops
Sweet Chili Beef Satay
Baby Bellas filled with Brie
Chicken Waldorf Salad, Mini Phyllo Cups
Skewered Jumbo Shrimp, Malibu Rum BBQ Glaze
Curry Vegetable Samosas
Sweet Potato Biscuit, Virginia Ham, Apricot Jam
Maple Glazed Pork Belly, Cornbread Crostini
Tuna Tataki Wonton Crisp, Wasabi Mayo
House Made Pimento Cheese Crostini

SALAD | CHOICE OF ONE

Arcadian Lettuce; shaved radish, plum tomatoes, cucumbers parmesan peppercorn dressing & sherry vinaigrette

Chopped Romaine; grape tomatoes, cucumbers, kalamata olives, feta, shaved onion tzatziki dressing & red wine vinaigrette

Garden Greens; heirloom tomatoes, cucumbers, carrot ribbons buttermilk ranch & balsamic vinaigrette

BUFFET

Entrée | Choice of Two

Sliced New York Sirloin, Shallot Confit, Gorgonzola Demi-Glace
Roast Free Range Chicken, Blood Orange Glaze
Grilled Atlantic Salmon, Dijon Beurre Blanc
Signature Crab Cake, Lemon Chive Beurre Blanc
Bronzed Chicken Breast, Sundried Tomato and Spinach Cream
Sliced New York Sirloin, White Truffle Infused Demi-Glace

SIDES | CHOICE OF TWO

Mashed Yukon Gold Potatoes
Garlic and Rosemary Roasted Red Skin Potatoes
Garden Vegetable Medley
Baby French Green Beans, Sweet Bell Peppers

PLATED

ENTRÉE | CHOICE OF UP TO THREE

Petite Filet Mignon, Shallot Confit, Gorgonzola Demi-Glace
Prime Rib, Rib, Rosemary Au Jus, Horseradish Cream
Grilled Atlantic Salmon, Whole Grain Mustard, with Orange
Blossom Honey Glaze
Signature Crab Cake, Lemon Chive Beurre Blanc
Bronzed Chicken Breast, Sundried Tomato and Spinach Cream
Wild Mushroom Agnolotti, Roasted Asparagus, Basil Cream

SIDES | CHOICE OF TWO

Mashed Yukon Gold Potatoes
Oven Roasted Red Skin Potatoes
Jasmine Rice
Roasted Asparagus, Malibu Carrots
Broccolini
Baby French Green Beans, Sweet Bell Peppers

\$88 PER PERSON

includes regular and decaf coffees, assorted hot teas, unsweetened iced tea, warm rolls and butter

PASSED HORS D'OEUVRES | CHOICE OF THREE

Baby Lamb Chops, Raspberry Balsamic Glaze
Andouille Sausage, Puff Pastry, Creole Mustard
Edamame Hummus, Spiced Pita
Smoked Salmon, Boursin Mousse, Rye Round
Signature Crab Cake, House Made Remoulade
BBQ Beef Brisket, Tobacco Onions, Potato Roll
Goat Cheese, Pear Cranberry Mousse, Tartlet Shell
Old Bay Shrimp Skewers
Coconut Shrimp, Mango Dip
Asparagus Tartlet

Tuna Tataki, Wonton Crisp, Hijiki Salad, Wasabi Mayo

SALAD | CHOICE OF ONE

Baby Kale; golden beets, sundried cranberries, heirloom tomatoes green goddess & cranberry vinaigrette

Arcadian Lettuce; shaved radish, plum tomatoes, cucumbers parmesan peppercorn dressing & sherry vinaigrette

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Chopped Romaine; grape tomatoes, cucumbers, kalamata olives, feta, shaved onion tzatziki dressing & red wine vinaigrette

BUFFET

Entree | Choice of Two

Sliced New York Sirloin, Courvoisier Essence
Grilled Atlantic Salmon, Champagne Butter
Prime Rib, Rosemary Au Jus, Horseradish Cream
Oven Poached Halibut, Gremolata Crust
Porcini and Asiago Stuffed Chicken Breast, Port Reduction
Vegetable Lasagna, Smoked Tomato Cream

Sides | Choice of Two

Mashed Yukon Gold Potatoes
Roasted Baby Russets, Cracked Pepper and Sea Salt
Roasted Brussel Sprouts, Caramelized Onion
Garden Vegetable Medley
Baby French Green Beans, Sweet Bell Peppers
Brown Rice Pilaf, Red Quinoa
White and Wild Rice Blend
Zucchini and Squash Provençale

PLATED

ENTREE | CHOICE OF UP TO THREE

Petite Filet Mignon, Courvoisier Essence
Grilled Atlantic Salmon, Champagne Butter
Prime Rib, Rosemary Au Jus, Horseradish Cream
Oven Poached Halibut, Gremolata Crust
Porcini and Asiago Stuffed Chicken Breast, Port Reduction
Vegetable Lasagna, Smoked Tomato Cream

SIDES | CHOICE OF TWO

Mashed Yukon Gold Potatoes
Roasted Baby Russets, Cracked Pepper and Sea Salt
Broccolini
Baby French Green Beans, Sweet Bell Peppers
Roasted Asparagus, Malibu Carrots
Brown Rice Pilaf, Red Qunioa



CHARCUTERIE CENTERPIECES

Selection of either Seasonal Local, Domestic or International Cheeses
Selection of either Soppressata, Genoa Salami, Prosciutto or Mortadella
Local Jams, Olives, Artisan Breads and Crackers
Grazing for 4-6 | \$80 per table
Grazing for 6-8 | \$120 per table
Grazing for 8-10 | \$160 per table

LOVE IS BREWING | \$250 PER STATION

Hot & Iced Coffee Vanilla, Hazelnut, Sea Salt Caramel, Irish Cream Syrups Whipped Cream, Cinnamon Sugar, Wafers

SLIDERS AND FRIES | \$165 PER DOZEN

Beef sliders with cheddar, caramelized onion, chipotle mayo, served with French fries ~ minimum 2 dozen order~

ALL THE CHEESE | \$75 PER DOZEN

Classic Grilled Cheese, Mac & Cheese Cups, Cheese Quesadillas, Pretzels, Beer Cheese & Mustard ~ minimum 2 dozen order of each ~

ICE CREAM SUNDAE | \$10 PER SUNDAE

Vanilla Ice Cream with fudge, butterscotch, and raspberry sauce
Assortment of nuts, sprinkles, M&M's Reese's Pieces, and whipped cream
~ based on consumption ~

SWEET & SAVORY

Donuts | \$24 per dozen

Mini Chicken & Waffles | \$39 per dozen

Warm Pretzels, Beer Cheese, Mustard | \$28 per dozen



THE BELOW PACKAGES ARE PRICED BY THE HOUR, PER PERSON

All bars require a bartender fee of \$100 per bar, per 100 guests

BOTANICAL BAR

Smirnoff Red Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jose Cuervo Tradicional Plata Tequila
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Dry Vermouth
Hiram Walker Triple Sec

DOMESTIC | Budweiser, Michelob Ultra, Bud Light,
Corona Premier
IMPORT | Modelo Especial, Heineken
CRAFT | Sam Adams Seasonal, Local/Regional
HARD SELTZER | Truly Seasonal Varieties

RED WINE | Cabernet Sauvignon, Pinot Noir
WHITE WINE | Chardonnay, Pinot Grigio, Sauvignon Blanc,
Prosecco Brut

Heineken o.o, Bottled Still & Sparkling Water Assorted Pepsi Soft Drinks, Assorted Juices Red Bull (Sugar Free), Ginger Beer, Tonic Water Club Soda

\$ 21 | 1 Hour, \$7 each additional hour \$42 | 4 Hours (recommended) \$49 | 5 Hours

CHRYSLER BAR

Absolut 80 Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewar's White Label Scotch
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Patron Silver Tequila
Hennessy VS Cognac
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth
Hiram Walker Triple Sec

DOMESTIC | Budweiser, Michelob Ultra, Bud Light,
Corona Premier
IMPORT | Modelo Especial, Heineken
CRAFT | Sam Adams Seasonal, Local/Regional
HARD SELTZER | Truly Seasonal Varieties

RED WINE | Cabernet Sauvignon, Pinot Noir WHITE WINE | Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco Brut

> Heineken o.o, Bottled Still & Sparkling Water Assorted Pepsi Soft Drinks, Assorted Juices Red Bull (Sugar Free), Ginger Beer, Tonic Water Club Soda

\$23 | 1 Hour, \$8 each additional hour \$47 | 4 Hours (recommended) \$55 | 5 Hours

GRANBY BAR

Grey Goose Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Bourbon
Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whiskey
Don Julio Blanco Tequila
Hennessy Privilege VSOP Cognac
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth
Hiram Walker Triple Sec

DOMESTIC | Budweiser, Michelob Ultra, Bud Light, Corona Premier
IMPORT | Modelo Especial, Heineken
CRAFT | Sam Adams Seasonal, Local/Regional
HARD SELTZER | Truly Seasonal Varieties

RED WINE | Cabernet Sauvignon, Pinot Noir
WHITE WINE | Chardonnay, Pinot Grigio, Sauvignon Blanc,
Prosecco Brut

Heineken o.o, Bottled Still & Sparkling Water
Assorted Pepsi Soft Drinks, Assorted Juices
Red Bull (Sugar Free), Ginger Beer, Tonic Water
Club Soda

\$ 26 | 1 Hour, \$9 each additional hour \$53 | 4 Hours (recommended) \$62 | 5 Hours





CHAMPAGNE TOWER

5 Tiers (51 Glasses) | \$450.00 4 Tier (33 Glasses) | \$300.00 Served with Prosecco or Rose



Host & Cash Bars

All bars require a bartender fee of \$100 per bar, per 100 guests

All cash bars require a cashier and bartender fee of \$100 each per bar, per 100 guests

HOST BAR

Beverage service priced per drink, billed to host

Botanical Liquors | \$9.65

Chrysler Liquors | \$11.55

Premium Wine | \$7.70

Luxury Wine | \$8.65

Hard Seltzer | \$7.70

Domestic Beer | \$6.90

Premium Beer | \$7.70

Imported Beer | \$7.70

Craft Beer | \$8.65

Soft Drinks | \$3.85

Fruit Juice | \$3.85

ZERO PROOF BAR

Specialty Crafted Non-Alcoholic Beverages Pepsi Products, Sparking Water Lemonade, and Teas.

\$9 | 1 Hour, \$5 each additional hour \$24 | 4 hours \$29 | 5 hours

CASH BAR

Beverage service priced per drink

Cash and Credit Card are accepted on the Bar

Botanical Liquors | \$11.00

Chrysler Liquors | \$13.00

Premium Wine | \$9.00

Luxury Wine | \$10.00

Hard Seltzer | \$9.00

Domestic Beer | \$8.00

Premium Beer | \$9.00

Imported Beer | \$9.00

Craft Beer | \$10.00

Soft Drinks | \$4.00

Fruit Juice | \$4.00

SPECIALTY BARS

\$100 Bartender Fee, Minimum \$250 Spend

Hosted or Cash Bar

Speak Easy | \$17 per drink

Island Cocktails | \$17 per drink

Shaken not Stirred | \$17 per drink

Margaritas | \$17 per drink

SIGNATURE COCKTAILS

1 gallon = approximately 28 (50z) drinks

Red or White Sangria | \$150.00 per gallon

Spiked Arnold Palmer | \$150.00 per gallon

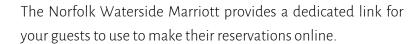
Orange Crush | \$175.00 per gallon

Seasonal Margarita | \$175.00 per gallon

Mojitos | \$175.00 per gallon

Accommodations

The Norfolk Waterside Marriott offers courtesy room blocks of 10-20 rooms per night when your event is hosted in our event space. Rate discounts vary by weekend, please connect with your Event Manager for a rate quote.





Hotel's room rates are subject to applicable state and local taxes (currently 15% + \$3.00) in effect at the time of check-out.

Suites

The Norfolk Waterside Marriott also offers a variety of suites for friends and family. Hospitality Suites are offered to brides and bridal parties getting ready throughout the weekend. Connect with your Event Manager for more information.



With the Hospitality Suite reserved, couples will receive a complimentary adjoining guest room.

* Minimum 2 night stay

Parking

Parking for the Norfolk Waterside Marriott is available in the City of Norfolk owned and operated downtown garages. Waterside Garage connects on the 2nd floor and Main Street Garage connects on the 3rd floor of the hotel.

HOTEL PARKING RATES

Overnight Valet | \$30.00 Special Event Valet | \$18.00 Overnight self-park | \$20.00 (with in + out privileges)

MAIN ST & WATERSIDE DISTRICT PARKING RATES

Frequently Asked Questions

What is a Food & Beverage Minimum?

The F&B Minimum is the least amount of money you are contracted to spend on food and beverage to utilize the space (not including service charge, tax, cash bars, or rental fees). The minimum is met by selecting menu items to equal or exceed the required dollar figure, based on your guest count. Examples of items that are applied to your minimum: dinner package selections, dessert stations, hosted bar service, upgrades, etc.

WHAT IS THE NEXT STEP?

To guarantee to use of event space on your desired date, the hotel must receive your signed contract and initial deposit.

WHEN ARE PAYMENTS DUE?

Your first deposit is due at signing, which is 25% of your contracted food & beverage minimum. Six months prior to the date, 50% of the minimum is due. Final estimated total is due 7 business days prior.

WHAT KIND OF MENUS DO YOU OFFER? CAN I DO SOMETHING COMPLETELY NEW?

We offer a range of plated and buffet dinner menus, specialty bars, locally inspired food, and more; but are always open to working with you on customizing your menus. Connect with your Event Manager for more information.

DOES THE CONTRACTED TIME INCLUDE SET UP AND BREAK DOWN?

The 6-hour block of time for ceremony and reception does not include set up and breakdown time. We allow vendors access to setup 2 hours prior to event start time.

Does the hotel provide any décor?

You can bring your own decorations, or hire an outside vendor; however, you and your vendors would be responsible for set-up and breakdown of any outside decorations.

WHEN DO ALL OF MY EVENT PLANS NEED TO BE FINALIZED?

We require all event menus, set up specifications, and timeline information to be submitted to us no later than 4 weeks prior to the event date. At this time your banquet events orders and diagrams will be sent to you for review and signature.

Do I GET MARRIOTT BONVOY POINTS FOR HOSTING MY EVENT WITH YOU?

Absolutely! You are able to provide your rewards number on your event contract, and the points will be awarded to your account after the event (approximately 14 business days)

IS WEDDING COORDINATION INCLUDED?

While your Event Manager will be available on the day of to assist with various items, they are not wedding planners/coordinators. They are responsible for your set up, food and beverage services, and room block. Wedding Planners/Day Of Coordinators are required for managing your personal needs, timeline logistics, and more. We highly recommend Wedding Insurance, this gives you additional peace of mind should anything happen.

WHAT ARE THE FEES AND TAXES?

All meeting room, food, and beverage charges are subject to 24% service charge, 6.5% Virginia Food Tax, and 6% Virginia State Sales Tax.

WHEN TO SCHEDULE A TASTING?

Your Event Manager will reach out to you about 3 months prior to the event date to schedule your tasting. Tastings are hosted at the hotel at 12:00pm, Tuesday through Thursday, for up to 4 guests.

WHAT DECORATIONS IS THE HOTEL UNABLE TO ACCEPT?

To avoid damage to our walls or paint, we ask that clients refrain from taping, tacking, or attaching any items to the walls. We also ask that no confetti or glitter items be used on hotel premises. Any open flamed candles must be contained by glass.

Does your Chef accommodate dietary restrictions?

Yes! Our Executive and Sous Chefs are very accustomed to accommodating guests that require special meals, most of the time this does not incur an extra fee.

CAN OUTSIDE FOOD OR ALCOHOL BE BROUGHT IN?

Due to ABC laws, city and health regulations, AND hotel policies, outside food or beverage is not permitted. Wedding cakes or items pre-approved by the Sales + Event Manager are permitted, at the full responsibility of the supplier.

CAN I SCHEDULE WALK-THROUGHS AND PLANNING APPOINTMENTS?

Your Sales + Event Manager will arrange on-site visits with clients and outside vendors to discuss plans, procedures, and any equipment or materials necessary for the event. All event walk-throughs are scheduled by the Sales + Event Manager and are by appointment only.

WHAT TIME IS THE PARTY OVER?

In all event spaces, the party ends at 1:00am at the very latest, also depending on your start time.

Our Local Experts

BAKERIES + CAKES

B. Markova Cake

www.bmarkovacake.com

Flour Child Bakery

www.iloveflourchildbakery.com

Incredible Edibles

www.incredibleediblesbakery.com

BEAUTY

Citrine Bride

www.citrinebride.com

Darling & Dapper

www.darlinganddapperstudio.com

Unveiled

www.unveiledonsitebeauty.com

D] SERVICES

Astro Event Company

www.astroeventcompany.com

Dream Team Events

dreamteameventsva com

Music Makes You Happy Entertainment

www.musicmakesyouhappydj.com

Sound Connection

www.soundconnectionent.com

FLORISTS

Ashley's Flower Truck

www.ashleysflowertruck.com/

Fluttering Florals

www.flutteringflowers.com

Lewis Floral + Events

www.lewisfloralevents.com

Leslie Hartig Floral Design

www.lesliehartig.com

Palette of Petals

www.paletteofpetals.com

Virginia Floral Design

www.virginiafloraldesign.com/

INSURANCE

WedSafe

www.wedsafe.com

WedSure

www.wedsure.com

LINEN + DECOR RENTAL

Affordable and Luxury Event Rentals

www.affordabletent.net

Aleesia's Balloons

www.instagram.com/aleesias_balloons

Big Top Entertainment

www.bigtopentertainment.biz

Classy Event Rentals

www.classycovers.net

Fizz & Flutes

www.instagram.com/fizzandflutesco/

Joan Bertucci Events

www.joanbertuccievents.com

Premier Events, Inc.

www.premiereventsinc.com

LIGHTING

Blue Steel Lighting Design

www.bluesteellightingdesign.com

Stage Right Lighting

www.srlweddings.com

OFFICIANTS

Married by Evan

www.marriedbyevan.com/

Rev. Laura Cannon & Associates

www.ceremonyofficiants.com/

Rev. Patrick Byrd

www.ablessingfromabove.vpweb.com/

PLANNERS

Baxter's Creative Events

www.baxterscreativeevents.com

Elan Honey Events

https://elanhoneyevents.com

Everly After Events

www.everlyafterevents.com

RSG Weddings & Events

www.rsgweddings.events

R. Wynn Collective

www.rwynncollective.com

Sincerely Jane Events

www.sincerelyjaneevents.com

Swivel Group Events

www.swivelgroupevents.com

The Happy Hour Hostess

www.thehappyhourhostess.com

PHOTOGRAPHERS

Daissy Torres Photography

www.daissytorres.com

Dragon Photo Studio

www.dragonphotostudio.com

Echard Wheeler Photography

https://www.echard.photo/

Keith Cephus Photography

www.keithcephus.com

TRANSPORTATION

Dominion Limo

www.dominionlimo.com

Horseless Carriage Limousine

www.hclimo.net

VA Executive Sedan & Limousine

www.vaexecutivesedan.com

Cheers to Happily Ever After ...